ITEM NO. _____

200-HW SERIES

HOT FOOD DROP-IN WELL

Pans not included

ecosmart™

- The gentle heating capability of HALO HEAT significantly extends hot food holding life without continuing the cooking process.
- Provides a more appealing product with better appearance and fresher taste.
- Front-of-the-house use with an existing counter, overhead lighting, and sneeze guard system or drop into a prep table for hot food plating convenience.
- Easy drop-in installation without the need of water or drainage connections and the related installation and water usage costs.
- Maintenance savings with the elimination of lime and scale buildup associated with steam table holding.
- Increase employee safety with the elimination of burning steam when changing pans.
- Adjustable thermostat with remote control suitable for mounting provides holding temperature flexibility without high steam table temperatures to scorch or burn.

A heated hot food well with an exterior of 18 gauge stainless steel. The hot well is controlled by one (1) adjustable thermostat with a range of 1 through 10. Thermostat includes an ON/OFF control switch and indicator light. The thermostat control is attached to the hot well base by a 30" (762mm) flexible and water tight tether.

The heated well base is available in two depths. The 4-3/8" (111mm) deep unit holds 4" (102mm) deep pans and the 6-3/8" (162mm) deep unit holds 6" (153mm) deep pans. Both units will hold a combination of standard (gastronorm) pan sizes. The hot well includes one (1) full-size pan divider bar and four (4) half/third-size pan divider bars.

☐ **MODEL 200-HW:** 4-3/8" (111mm) depth, accepts two (2) full-size (gastronorm) pans

☐ **MODEL 200-HW/ D6:** 6-3/8" (162mm) depth, accepts two (2) full-size (gastronorm) pans

ADDITIONAL FEATURES & OPTIONS

Also available in 1, 3, 4, and 5 full-size pan capacities.

- **Model 100-HW or 100-HW/ D6** One (1) full-size pan*, 12" x 20" x 2-1/2" • GN 1/1
- **Model 300-HW or 300-HW/ D6** Three (3) full-size pans*, 12" x 20" x 2-1/2" • GN 1/1
- **Model 400-HW or 400-HW/ D6** Four (4) full-size pans*, 12" x 20" x 2-1/2" • GN 1/1
- **Model 500-HW or 500-HW/ D6** Five (5) full-size pans*, 12" x 20" x 2-1/2" • GN 1/1

*WILL ALSO ACCEPT 4" (100mm) DEEP PANS; D6 UNITS WILL ACCEPT 6" (153mm) DEEP PANS

c UL us LISTED COOKING APPLIANCE 584m

CLASSIFIED UL EPH

ANSI/NSF 4

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ALTO SHAAM

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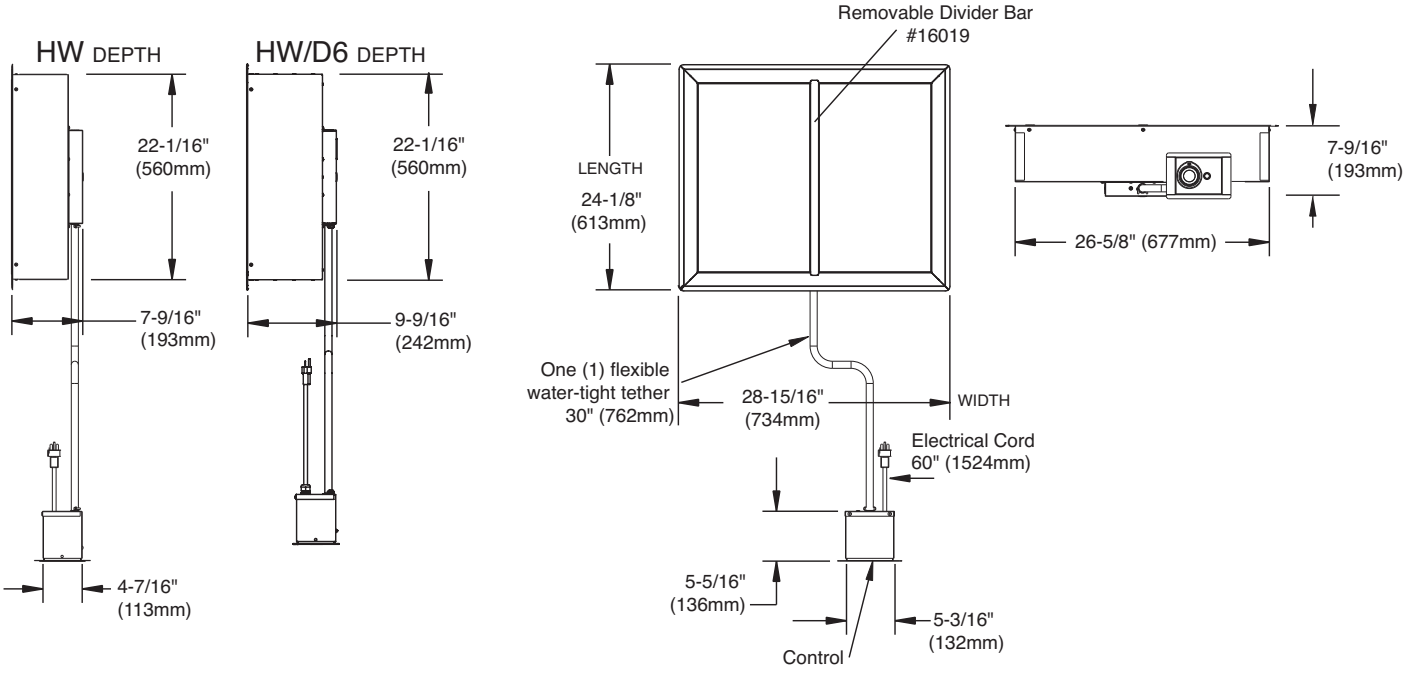
DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

#08B - 07/08

AutoQuotes

HOT FOOD DROP-IN WELL 200-HW SERIES



ELECTRICAL

	VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW		PLUG CONFIG.
	120	1	60	10.5	1.27		NEMA 5-15P 15A-125V PLUG
208-240	at 208	1	50/60	4.5	0.95		NEMA 6-15P
208-240	at 240	1	50/60	5.2	1.27		15A-250V PLUG
	230	1	50/60	5.0	1.17		BS 1363 PLUG (UK ONLY)

HW DIMENSIONS: L x W x D

EXTERIOR:
24-1/8" x 28-15/16" x 7-9/16" (613mm x 734mm x 193mm)

WELL DIMENSION:
22-1/16" x 26-5/8" x 4-3/8" (560mm x 677mm x 111mm)

COUNTER CUTOUT DIMENSION:
22-3/8" x 26-7/8" (568mm x 683mm)

CONTROL BOX CUTOUT REQUIRED:
4-1/2" x 5-1/4" (115mm x 137mm)

HW/D6 DIMENSIONS: L x W x D

EXTERIOR:
24-1/8" x 28-15/16" x 9-9/16" (613mm x 734mm x 242mm)

WELL DIMENSION:
22-1/16" x 26-5/8" x 6-3/8" (560mm x 677mm x 162mm)

COUNTER CUTOUT DIMENSION:
22-3/8" x 26-7/8" (568mm x 683mm)

CONTROL BOX CUTOUT REQUIRED:
4-1/2" x 5-1/4" (115mm x 137mm)

CLEARANCE REQUIREMENTS

4" (152mm) FROM BOTTOM

PRODUCT\PAN CAPACITY

24 lb (10.8 kg) MAXIMUM (BASED ON 4" DEEP PANS)
MAX. VOLUME: 15 qt (19 L)

FULL-SIZE PANS*:	Two (2) 12" x 20" x 2-1/2" GN 1/1 (325mm x 530mm x 65mm)
HALF-SIZE PANS*:	Four (4) 12" x 10" x 2-1/2" GN 1/2 (325mm x 265mm x 65mm)
THIRD-SIZE PANS*:	Six (6) 12" x 6" x 2-1/2" GN 1/3 (325mm x 176mm x 65mm)

*WILL ALSO ACCEPT 4" (100mm) DEEP PANS; D6 UNITS WILL ACCEPT 6" (153mm) DEEP PANS

INSTALLATION REQUIREMENTS

Unit must be installed level and must not be installed in any area where it may be directly affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

Hot well outer walls can reach 200° to 260°F (93° to 127°C). Verify countertop material temperature rating with manufacturer before installing hot well to ensure countertop can withstand heat.

WEIGHT EST.	200-HW	200-HW/ D6
NET WEIGHT:	74 lb (34 kg)	79 lb (36 kg)
SHIP WEIGHT:	105 lb (48 kg)	110 lb (50 kg)
CRATE DIMENSIONS: (H x W x D)	19" x 34" x 31" (483mm x 864mm x 787mm)	

OPTIONS & ACCESSORIES

PAN DIVIDER BARS

☐ Full-Size 16019
☐ Half-Size • Third-Size 11318

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